

Food & Drinks

# PLAN B

## MENU




# EVENING MENU

## FROM 7PM TO 9:30PM


### STARTER & TAPAS

Loaded fries with cheddar and bacon	8.50 €
Crunchy cauliflower, smoked yogurt sauce and chimichurri 	8 €
"Fondue Savoyarde" croquette (4 pieces)  	9 €
Karaage fried chicken, spicy mayo	4 pièces 11 € / 7 pièces 18 €
Crispy blooming onion, homemade tartare sauce  	10 €
Croque Montagne with white ham and alpine cheese	11 €
Heirloom tomato and Beaufort millefeuille, basil emulsion 	11 €
Chakchouka casserole to dip, garlic toast 	12 €
Local charcuterie and cheese board	22 €

### SALADS

PlanB Caesar salad: baby-lettuce, parmesan, slow-cooked chicken fillet	17 €
Hiker's salad: Rigatoni, lentils, Beaufort, cucumber, tomatoes, lemon vinaigrette 	12 €

### GRILL

Ribeye steak (300g) on the grill, fries, and salad	28 €
Smoked local diot sausage, fries and salad	18 €
Red Label pork ribs, homemade barbecue sauce, fries, and salad (for 2) 	59 €
<i>Extra loaded cheddar/bacon fries</i>	2.50 €
Half-cooked trout fillet, spinach risotto and pepper coulis	26 €

### COMFORT FOOD

Angus bacon burger on a cheddar bed and fries	22 €
<i>Extra Double Angus Steak</i>	6.50 €
<i>Gluten-free bun</i>	1.50 €
Hashbrown burger, sun-dried tomatoes, and chimichurri 	19 €
Rigatoni Bolognese	14 €
Vegan rigatoni Bolognese 	14 €
Magic roasted tomato soup and Reblochon toast  	12 €

### CHEESE ADDICT

Hot Alpine cheese box, roasted baby potatoes and charcuterie	26 €
Cheeses plate of the valley 	12 €

 Vegetarian dishes

 Our favourites

Prices incl. VAT in euros, service included.



For sharing, or not... create your ideal meal

## SIDES

Fries	4 €
Loaded fries with cheddar and bacon	8.50 €
Green beans	4 €
Green salad	4 €

## HOMEMADE SAUCES

Old-fashioned mustard sauce	3 €
Chimichurri sauce	3 €
Homemade barbecue sauce	3 €

## CHILDREN'S MENU

For kids up to 10

**SQUASH**

+ **CHOICE OF MAIN COURSE**

+ **ICE CREAM**

+ 1 coloring 

11.90 €

*choice of dishes*

**Rigatoni bolognese**

OR

**Croque Montagne, green salad**

OR

**Half local diot sausage**

+ fries or green beans

OR

**Breaded chicken strips**

+ fries or green beans

## HOMEMADE desserts

Chocolate mousse with tonka beans, and fleur de sel	8 €
Lemon meringue	10 €
Iced nougat with strawberry and basil coulis	9 €
Mega profiterole, vanilla ice cream and chocolate sauce, for two... or not	16 €

 Vegetarian dishes

 Our favourites

Prices incl. VAT in euros, service included.



# MENU

## LUNCH & SNACK

(available on site or to take away)

### FROM 12:00 PM TO 7: 00 PM

<b>HIKER'S SALAD</b>	<b>12 €</b>
RIGATONI, LENTILS, BEAUFORT, CUCUMBER, TOMATOES, LEMON VINAIGRETTE	
<b>PLANB CAESAR SALAD</b>	<b>14 €</b>
BABY-LETTUCE, PARMESAN, SLOW-COOKED CHICKEN FILLET	
<b>HAM &amp; CHEESE SANDWICH</b>	<b>6.50 €</b>
WHITE HAM, EMMENTAL, LETTUCE, TOMATOES	
<b>VEGGIE SANDWICH</b>	<b>6.50 €</b>
GRILLED AUBERGINE, TAHINI MAYO, TOMATOES, LETTUCE, EGG	

### FROM 3:00 PM TO 7: 00 PM

<b>KARAAGE FRIED CHICKEN</b>	<b>4 PIECES 11 €</b> <b>7 PIECES 18 €</b>
<b>LOADED FRIES WITH CHEDDAR AND BACON</b>	<b>8,50 €</b>
<b>"FONDUE SAVOYARDE" CROQUETTE</b>	<b>9 €</b>
4 PIECES	
<b>CROQUE MONTAGNE WITH WHITE HAM AND ALPINE CHEESE</b>	<b>11 €</b>
<b>LOCAL CHARCUTERIE &amp; CHEESE BOARD</b>	<b>22 €</b>

# WINE LIST

## local WINES



### RED WINE

75cl

#### ADRIEN VEYRON GAMAY

28 €

AOP vin de Savoie

#### MONDEUSE SAINT ROMAIN "SUR LE VERSANT"

34 €

AOP vin de Savoie

### WHITE WINE

#### APREMONT MARECHAL

26 €

AOP Vin de Savoie

#### CHIGNIN BERGERON MAISON QUENARD

46 €

AOP Vin de Savoie

### ORANGE WINE

*Dare to be different. Between the freshness of a white and the tannins of a red, why settle for just one?*

#### ROUSSETTE DE SAVOIE "BRUT DE NATURE"

39 €

AOP Savoie

## BUBBLES

12cl 75cl

#### ROCCA CERRINA PROSECCO

6 € 26 €

DOC Prosecco

#### ODDBIRD SPUMANTE

38 €

(alcohol free)

#### TAITTINGER

12 € 80 €

AOP Champagne

## Not so local WINES

### RED WINE

12cl 46cl 75cl

#### ♥ HOUSE WINE

4.50 € 14 €

IGP Cévenne

#### OUR CURRENT SELECTION

7 €

#### PETITE LAURENCE

27 €

AOP Bordeaux Supérieur

#### CHÂTEAU MONTFRIN CÔTES DU RHÔNE

32 €

AOP Côtes du Rhône

#### BUXY CÔTE CHALONNAISE

42 €

AOP Bourgogne Côte Chalonnaise

#### ARTISANS PARTISANS CI 22-23-81

37 €

Vin de France

#### CROZES-HERMITAGE MICHELAS SAINT JEMMS

46 €

AOP Crozes-Hermitage

#### SAINT EMILION BEAU VALLON

49 €

AOP Saint Emilion

### WHITE WINE

12cl 46cl 75cl

#### ♥ HOUSE WINE

4.50 € 14 €

IGP Cévennes

#### OUR CURRENT SELECTION

7 €

#### DOMAINE DE PELLEHAUT

29 €

L'été Gascon, IGP Côtes de Gascogne

#### CHÂTEAU BEL-AIR PERPONCHER BLANC

37 €

AOP Entre deux Mers

#### PABIOT POUILLY FUMÉ FINES CAILLOTES

49 €

AOP Pouilly-Fumé

#### CHRISTOPHE PATRICE PETIT CHABLIS

42 €

AOP Petit Chablis

### ROSÉ WINE

12cl 46cl 75cl

#### HOUSE WINE

4.50 € 14 €

#### ESTANDON GRIS SOUVENIR DU VAR

5 €

26 €

IGP Var Argens

♥ Our favourites

Our wines may contain sulphites. .  
Cirkage fee: 10€  
Prices incl. VAT in euros, service included.



# DRINKS MENU

## BEERS

### DRAUGHT BEERS

	25 cl	50 cl	1.5 L
<b>MORETTI</b> <i>Premium Italian lager, for the seriously thirsty</i>	4.00 €	7.50 €	20 €
<b>BIG MOUNTAIN NEIPA</b> <i>New England IPA, with hints of Summer fruits and a balanced bitterness</i>	4.50 €	8.50 €	22 €
<b>MORT SUBITE LAMBIC BLANC</b> <i>Lambic brewed white beer with a tangy finish</i>	4.50 €	8.50 €	22 €
Splash of cordial			0.50 €
Splash of Picon			1.00 €

### BOTTLED BEERS

33 cl 6.50 €

*Our bottles come from the Veyrat craft brewery in Marcellaz-Albanais, Haute-Savoie, and are certified Organic Agriculture.*

#### LA LIBERTÉ

*Refreshing lager with aromas of cereal and fresh hops*

#### LA VAGABONDE

*Lemon-infused white beer with a beautiful bitterness and a fruity aroma*

#### L'EUPHORIE

*Light and exquisitely aromatic IPA with caramel malts and American hops*

#### LA TIKAL

*Red ale with delightful hints of exotic fruits and caramel*

#### LA MASAYA

*Gourmet stout with roasted malts and a rich coffee aroma*

#### LE CIDRE

*Premium cider pressed from apples grown on the family farm, with top notes of tarte tatin*

#### Non-alcoholic IPA

*A bouquet of hop, malt and tropical fruit flavours*

## APERITIFS

2 cl 6 cl

<b>RICARD / PASTIS</b>	3.70 €
SUZE	5.00 €
NOILLY PRAT	5.00 €
FERNET BRANCA	5.00 €
MARTINI BLANC, DRY, ROUGE	5.00 €
MANCINO ROSSO, BIANCO	6.00 €
CAMPARI, CINZANO	5.00 €
PORTO BLANC, TAWNY	7.00 €

## MOCKTAILS non-alcoholic cocktails

<b>SWEAT DREAM</b> <i>Pineapple juice, passionfruit juice, red berry purée, lime</i>	8.00 €
<b>VIRGIN KIWI</b> <i>Orange juice, fresh kiwi, mint, lime, lemonade</i>	9.00 €
<b>VIRGIN SPRITZ</b> <i>Non-alcoholic prosecco, Spritz cordial, soda water</i>	9.00 €
<b>VIRGIN HUGO</b> <i>Non-alcoholic prosecco, elderflower, fresh mint, soda water</i>	9.00 €

## COCKTAILS

### APERITIVI

<b>APÉROL SPRITZ</b> <i>Aperol, prosecco, soda water</i>	9.00 €
<b>NEGRONI SBAGLIATO</b> <i>Campari, Martini rosso, prosecco</i>	10.00 €
<b>MEDITERRANEAN SPRITZ</b> <i>Thyme-infused limoncello, prosecco, soda water</i>	10.00 €
<b>HUGO SPRITZ</b> <i>St-Germain (elderflower liqueur), mint, prosecco, soda water</i>	12.00 €
<b>APPLE SPRITZ</b> <i>Aperol, vanilla liqueur, cider, cinnamon and caramelised apple</i>	12.00 €

### SHARPENERS

<b>MOSCOW MULE</b> <i>Vodka, Fever Tree Ginger Beer, lime</i>	11.00 €
<b>SAVOY MULE</b> <i>Génépi, Fever Tree Ginger Beer, lime</i>	11.00 €
<b>PASSION MULE</b> <i>Vodka, Fever Tree Ginger Beer, passion fruit purée, lime</i>	12.00 €

### GIN PERFECT SERVES

*Explore our selection of Gins, served with Fever Tree Tonic and the perfect garnish.*

<b>ENGLISH CLASSIC</b> <i>Beefeater, Premium Indian Tonic, lemon, citronella</i>	9.50 €
<b>CHAMONIX SPECIAL</b> <i>Altitude, Mediterranean Tonic, blueberries, rosemary, lime</i>	12.50 €
<b>SCOTTISH DELIGHT</b> <i>Hendricks's, Elderflower Tonic, cucumber, juniper berries</i>	12.50 €
<b>FRENCH TOUCH</b> <i>Generous, Raspberry &amp; Rhubarb Tonic, basil, pink peppercorns, fleur de sel</i>	13.50 €
<b>TREE HUGGER</b> <i>Botanist, Mediterranean Tonic, lemon, thyme, mint</i>	13.50 €
<b>A TASTE OF PROVENCE</b> <i>Mistral Rosé gin, Raspberry &amp; Rhubarb Tonic, basil, juniper berries</i>	13.50 €
<b>LA VIE DE CHÂTEAU</b> <i>Citadelle, Elderflower Tonic, lemon, blueberries</i>	14.50 €
<b>RISING SUN</b> <i>Akori, Premium Indian Tonic, ginger, orange, juniper berries</i>	15.50 €

### OUR SIGNATURES

<b>FRENCH KIWI JUICE</b> <i>Gin, fresh kiwi, orange juice, lemonade, fresh mint</i>	12.00 €
<b>TIRAMISU MARTINI</b> <i>Vodka, hazelnut liqueur, Bailey's, coffee, cocoa powder</i>	13.00 €
<b>AMERICAN CUTTER</b> <i>Bourbon, Campari, freshly squeezed lime, cane sugar, Angostura</i>	12.00 €

### THE CLASSICS

<i>Ask our barman to prepare your favourite classic cocktails.</i>	13.00 €
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# SPIRITS

## WHISKY

	4 cl
J&B	6.00 €
JACK DANIELS	7.00 €
BUSHMILLS 10ANS	8.00 €
BULLEIT BOURBON	9.00 €
BULLEIT RYE	11.00 €
MAKER'S MARK	11.00 €
AKASHI BLEND	12.00 €
TOKI	11.00 €
OBAN 14ANS	14.00 €
PORT CHARLOTTE	18.00 €

## RHUM

	4 cl
HAVANA 3 ANS	6.00 €
HAVANA ESPECIAL	7.00 €
SAILOR JERRY	7.00 €
KRAKEN BLACK SPICED	10.00 €
DIPLOMATICO PLANAS	9.00 €
DIPLOMATICO RESERVA	11.00 €
EXCLUSIVA	
DON PAPA BAROKO	10.00 €
PACTO NAVIO	12.00 €
BUMBU	12.00 €
BUMBU XO	13.00 €
DOORLY'S 12 ANS	12.00 €
SANTA TERESA 1796	15.00 €
ZACAPA 23	16.00 €

## VODKA

	4 cl
ZUBROWKA BIALA	6.00 €
ZUBROWKA BISON	9.00 €
CIROC	10.00 €
BELVÉDÈRE	13.00 €

## TEQUILA

	4 cl
OLMECA SILVER	8.00 €
EL JIMADOR REPOSADO	8.00 €
PATRON ANEJO	16.00 €
MEZCAL BRUXO	10.00 €

Additional soft	2.00 €
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# DIGESTIFS

	4 cl
GÉNÉPI	4.00 €
CHARTREUSE VERTE, JAUNE	7.00 €
GET 27, GET 31	5.00 €
AMARETTO	6.00 €
FRANGELICO	6.00 €
BAILEY'S	6.00 €
COGNAC HENNESSY VSOP	9.00 €
ARMAGNAC CLOS DES DUCS	9.00 €
LIMONCELLO	5.00 €
EAU DE VIE DE POIRE	5.00 €

# SOFT DRINKS

COCA-COLA ou COCA-COLA ZERO	33 cl	4.00 €
ORANGINA, FUZE TEA, LIMONADE PHÉNIX, REDBULL	25 cl	4.00 €
SQUASH WITH WATER	30 cl	2.50 €
DIABOLO	30 cl	3.50 €
FEVER TREE	25 cl	4.00 €
<i>Indian Tonic, Elderflower Tonic, Mediterranean Tonic, Ginger Ale, Ginger beer</i>		
FRUIT JUICE	33 cl	5.50 €
<i>Thomas le Prince fresh juices made in Savoie</i>		

# LES EAUX

EVIAN	50 cl	4.50 €	100 cl	6.00 €
BADOIT VERTE	50 cl	4.50 €	100 cl	6.00 €
BADOIT ROUGE			33 cl	3.50 €

# HOT DRINKS

## COFFEE AND HOT CHOCOLATE

EXPRESSO / RISTRETTO / DECAF / ALLONGÉ	2.00 €
DOUBLE EXPRESSO	3.50 €
CAPPUCINO / LATTE MACCHIATO	4.00 €
ICED LATTE	4.50 €
HOT CHOCOLATE	4.00 €

Additional syrup (vanilla, caramel, hazelnut) or Chantilly cream	0.50 €
Additional plant-based milk (soya, almond, oat)	1.00 €

## TEAS AND HERBAL INFUSIONS

<i>Teas and herbal infusions "Les 2 Marmottes"</i>	
<i>Made in Haute Savoie from 100% plant extracts</i>	4.50 €

YUNNAN GREEN TEA (CHINA): <i>Green, fruity notes</i>	
THÉ MENTH'OLÉ: <i>Green tea with mint</i>	
THÉ REVEILLÉ?: <i>Black Breakfast tea, intense flavour, hints of toasted caramel</i>	
THÉ FORT ÉPICÉ: <i>Chai with cinnamon, cardamom and black tea</i>	
ÇA VA FRUITHÉ: <i>Blackcurrant, raspberry, cranberries</i>	
LEMON VERBENA, MINT AND LIME INFUSION	
CAMOMILE INFUSION	

# HAPPY HOUR

	25 cl	50 cl	1.5 L
MORETTI	2.50 €	5.00 €	15 €
BIG MOUNTAIN	3.00 €	5.50 €	16.50 €
MORT SUBITE	3.00 €	5.50 €	16.50 €
COCA COLA, ICE TEA	2.00 €		
LIMONADE, ORANGINA	2.00 €		
APEROL OU CAMPARI SPRITZ	7.00 €		
	12 cl	46 cl	
WHITE WINE, RED WINE	3.00 €	10 €	

from 4pm to 6pm